



BLUFF CITY GRILL BANQUET HALL

424 E BROADWAY
ALTON, IL 62002
(618) 433-8288

Our newly remodeled banquet hall offers all the amenities needed to host your wedding reception, private party, or special occasion. Our hall can seat 400+ guests for a sit-down dinner with a uniformed & professional staff catering to you & your guests needs. Our freshly refinished wooden dance floor is the perfect place to have that first dance, catch a bouquet, and dance the night away & has a two-tiered stage for your band, DJ, or head table. Our wrap around bar seats 35 guests with our experienced bartenders to make all your favorite drinks. TVs are available to watch any sporting events that are taking place on your day, or to stream a slide show of you & your new spouse through-out the years. Our upper level parking garage grants immediate access to the hall, as well as our kitchen can accommodate almost any requests that you may have. Come let us help you celebrate one of the most important days of your lives. Book with us today!!

FOR MORE INFORMATION, PLEASE VISIT OUR WEBSITE: WWW.BLUFFCITYGRILLALTON.COM



HALL RENTAL INFORMATION:

DEPOSIT: \$500 NON-REFUNDABLE DEPOSIT

INCLUDES:

- 5 HOURS; EACH ADDITIONAL HOUR IS \$100/HOUR
- UNIFORMED & PROFESSIONAL STAFF
- SET UP & BREAK DOWN OF TABLES & CHAIRS
- CLEANING OF THE HALL AFTER THE EVENT

bluff city grill

FULL-SERVICE CATERING

Our full-service catering includes glassware, silverware, & china. Basic linens included; specialty linen & linen napkins charged separately. We add an 18% gratuity to the final cost. A final head count is required at least 4 days prior to the event, and the menu needs to be set at least 2 weeks prior. Payment must be received by noon the day prior to the event. Catering prices include tea, water, coffee, bread, & butter.



bluff city grill

BAR MENU

PRICES SUBJECT TO CHANGE

KEGS

DOMESTIC KEGS \$225 EACH

CRAFT BEER KEGS ARE PRICED INDIVIDUALLY

MARAGARITA FOUNTAIN

10 GALLONS \$350

CASH BAR

BOTTLED DOMESTIC BEER \$3.25

Bud Light, Miller Light, Budweiser, Bud 55, Coors Light

HOUSE WINE \$6 PER GLASS / \$20 PER BOTTLE

Chardonnay, Pinot Grigio, Moscato, Merlot, Cabernet, White Zinfandel

HOUSE BRAND MIXED DRINKS \$4.50

PREMIUM & TOP SHELF MIXED DRINKS \$5 & UP



SODA PRODUCTS \$2.49 PER PERSON

CATERING PACKAGES

PRICES SUBJECT TO CHANGE

BUFFET OPTION 1 \$18 PER GUEST

HOUSE OR CAESAR SALAD
2 STARCH OR PASTA (MIX OR MATCH)
VEGETABLE
*1 ENTREE

BUFFET OPTION 2 \$23 PER GUEST

HOUSE OR CAESAR SALAD
2 STARCH OR PASTA (MIX OR MATCH)
VEGETABLE
*2 ENTREES



CATERING MENU

OUR KITCHEN IS VERY ACCOMODATING, SPECIAL REQUESTS CAN BE MADE

SALADS

House Salad: Crisp Iceberg Lettuce with Red Onion, Black Olives, & Artichoke Hearts tossed with Grated Parmesan Cheese & Our House Italian Dressing topped with Shaved Parmesan Cheese

Caesar Salad: Fresh Romaine Lettuce tossed in our Creamy House Made Caesar Dressing with Grated Parmesan Cheese & Croutons topped with Shaved Parmesan Cheese

STARCH

Mashed Potatoes & Gravy
Cheddar Scalloped Potatoes
Rice Pilaf
Garlic Red Skinned Mashed Potatoes
Baby Baked Potatoes
Baked Potatoes

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PASTA

- Mac N Cheese: Our Creamy Cheese Sauce tossed with Bow Tie Noodles topped with Shaved Parmesan Cheese
- Penne Alfredo: House Made Creamy Alfredo Sauce tossed with Penne Pasta topped with Shaved Parmesan Cheese
- Penne Marinara: House Made Marinara Sauce made with Fresh Tomatoes tossed with Penne Pasta topped with Shaved Parmesan Cheese
- Mostaccioli: Penne Pasta tossed in our Hearty Beef Marinara Sauce with Parmesan Cheese Baked Golden & Bubbly
- Cheese Tortellini: Cheese Filled Tortellini tossed in your choice of our House Made Alfredo or Marinara Sauce & Grated Parmesan Cheese topped with Shaved Parmesan Cheese

VEGETABLES

- Traditional Green Beans
Vegetable Medley
Roasted Broccoli Florets
Corn on the Cob (Fried or Steamed)
Stir Fry Vegetables

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ENTREES

Fried Chicken: A Juicy Mixture of Dark & White Meat Chicken Fried Golden & Crispy

Grilled Chicken: 6 oz Chicken Breast Char Grilled & topped with White Wine Lemon Compound Butter or Tarragon Garlic Compound Butter

Pork Chop: 7 oz Pork Chop Seasoned to Perfection & Char Grilled topped with Tarragon Garlic Compound Butter
Grilled or Fried

Roast Beef Au Jus: Slow Roasted Tender Roast Beef in a Natural Au Jus

Chicken Grasha: 6 oz Center Cut Chicken Breast sautéed with Portobello Mushrooms & finished in a Sherry Cream Sauce over Angel Hair Pasta & topped with Parmesan Cheese

Chicken Kabob: Tender Chicken skewered with Bell Peppers & Red Onions Glazed with a Sweet Teriyaki Sauce

Chicken Gorgonzola: Grilled Chicken sautéed with Mushrooms, Roasted Garlic, & Penne Pasta tossed with a Gorgonzola Cream Sauce topped with Shaved Parmesan & Diced Red Tomatoes

Spicy Chicken & Shrimp: Grilled Chicken, Fresh Shrimp, Artichoke Hearts, & Sliced Mushrooms tossed with Bow Tie Pasta in a Spicy Alfredo Sauce topped with Shaved Parmesan Cheese

Beef Kabob: Sirloin Beef together with Bell Peppers & Red Onions Smothered in a Rich Demi-Glace *additional \$2 per Guest*



APPETIZERS

PRICES SUBJECT TO CHANGE

CHOICE OF 3: \$9.50 PER GUEST
CHOICE OF 4: \$12.50 PER GUESTS

Chicken Wings tossed in Choice of Sauce
Swedish Style Meatballs
Toasted Ravioli with House Marinara (Beef or Spinach & Artichoke)
Toasted Cannelloni with House Marinara (Beef or Spinach & Artichoke)
Crab Stuffed Mushrooms
Vegetable Tray
Cheese Tray
Fruit Tray (seasonal)
Mini Crab Cakes
Bavarian Pretzel Sticks with Cheese Sauce
Mini Chicken Kabobs
Buffalo Chicken Dip with Pita Chips
Mini Tacos
Pot Stickers with Sesame Teriyaki Sauce
Crab Rangoon with choice of Sweet & Sour or Sesame Sauce